

## CHAPTER 179

## MEAT AND POULTRY INSPECTION

H. F. 414\*

AN ACT to amend chapter one hundred eighty-nine A (189A), Code 1966, relating to meat and poultry inspection.

*Be It Enacted by the General Assembly of the State of Iowa:*

- 1 SECTION 1. Section one hundred eighty-nine A point four
- 2 (189A.4), Code 1966, is hereby amended by striking all after the word
- 3 "stores" in line three (3) of subsection two (2) and inserting in lieu
- 4 thereof a period.

Approved May 25, 1967.

\*Amended by chapter 180.

## CHAPTER 180

## MEAT AND POULTRY INSPECTION

H. F. 751

AN ACT relating to meat and poultry inspection, and amending House File four hundred fourteen (414), Acts of the Sixty-second General Assembly.

*Be It Enacted by the General Assembly of the State of Iowa:*

- 1 SECTION 1. Section one (1), house file four hundred fourteen
- 2 (414), Acts of the Sixty-second General Assembly, is hereby amended
- 3 as follows:
- 4 1. By inserting in line two (2) after the word "all" the words "of
- 5 subsection two (2)".
- 6 2. By striking from line three (3) the words "of subsection two
- 7 (2)".

Approved July 5, 1967.

This Act was passed by the G. A. before July 1, 1967.

## CHAPTER 181

## MILK AND MILK PRODUCTS

H. F. 685

AN ACT relating to production and sale of milk and milk products.

*Be It Enacted by the General Assembly of the State of Iowa:*

- 1 SECTION 1. Section one hundred ninety point one (190.1), Code
- 2 1966, is hereby amended as follows:
- 3 1. By striking from line two (2) the word "chapter" and inserting
- 4 in lieu thereof the word "title".
- 5 2. By striking all of subsection six (6) and inserting in lieu there-
- 6 of the following:

- 7 "a. Cream is the sweet, fatty liquid separated from milk, with or  
8 without the addition of milk or skim milk, which contains not less  
9 than eighteen (18) percent milk fat.
- 10 "b. Light cream, coffee cream, or table cream is cream which con-  
11 tains not less than eighteen (18) percent but less than thirty (30)  
12 percent milk fat.
- 13 "c. Whipping cream is cream which contains not less than thirty  
14 (30) percent milk fat.
- 15 "d. Light whipping cream is cream that contains not less than  
16 thirty (30) percent but less than thirty-six (36) percent milk fat.
- 17 "e. Heavy cream or heavy whipping cream is cream which con-  
18 tains not less than thirty-six (36) percent milk fat.
- 19 "f. Whipped cream is whipping cream into which air or gas has  
20 been incorporated.
- 21 "g. Whipped light cream, coffee cream, or table cream is light  
22 cream, coffee cream, or table cream into which air or gas has been  
23 incorporated.
- 24 "h. Sour cream or cultured sour cream is a fluid or semifluid cream  
25 resulting from the souring, by lactic acid producing bacteria or simi-  
26 lar culture, of pasteurized cream, which contains not less than one-  
27 fifth ( $\frac{1}{5}$ ) of one (1) percent acidity expressed as lactic acid."
- 28 3. By striking all of subsection thirty-eight (38) and inserting in  
29 lieu thereof the following:
- 30 "Milk is hereby defined to be the lacteal secretion, practically free  
31 from colostrum, obtained by the complete milking of one (1) or more  
32 healthy cows, which contains not less than eight and one-fourth  
33 ( $8\frac{1}{4}$ ) percent milk solids-not-fat and not less than three and one-  
34 fourth ( $3\frac{1}{4}$ ) percent milk fat. (Milk fat or butterfat is the fat of  
35 milk.)"
- 36 4. By striking all of subsection thirty-nine (39) and inserting in  
37 lieu thereof the following:
- 38 "Skim milk or skimmed milk is milk from which sufficient milk fat  
39 has been removed to reduce its milk fat content to less than one-half  
40 ( $\frac{1}{2}$ ) of one (1) percent."
- 41 5. By adding thereto the following new subsections:
- 42 a. "Goat milk is the lacteal secretion, practically free from colos-  
43 trum, obtained by the complete milking of healthy goats. The word  
44 'milk' shall be interpreted to include goat milk."
- 45 b. "Half-and-half is a product consisting of a mixture of milk and  
46 cream which contains not less than ten and one-half ( $10\frac{1}{2}$ ) percent  
47 milk fat."
- 48 c. "Sour half-and-half or cultured half-and-half is fluid or semi-  
49 fluid half-and-half derived from the souring, by lactic acid producing  
50 bacteria or similar culture, of pasteurized half-and-half, which con-  
51 tains not less than one-fifth ( $\frac{1}{5}$ ) of one (1) percent acidity expressed  
52 as lactic acid."
- 53 d. "Reconstituted or recombined milk or milk products shall mean  
54 milk or milk products defined in this section which result from the  
55 recombining of milk constituents with potable water."
- 56 e. "Concentrated milk is a fluid product, unsterilized and unsweet-  
57 ened, resulting from the removal of a considerable portion of the  
58 water from milk, which, when combined with potable water, results

59 in a product conforming with the standards for milk fat and solids-  
60 not-fat of milk."

61 *f.* "Concentrated milk products shall mean and include homoge-  
62 nized concentrated milk, vitamin D concentrated milk, concentrated  
63 skim milk, fortified concentrated skim milk, concentrated low fat  
64 milk, fortified concentrated low fat milk, concentrated flavored milk,  
65 concentrated flavored milk products, and similar concentrated prod-  
66 ucts made from concentrated milk or concentrated skim milk, and  
67 which, when combined with potable water in accordance with in-  
68 structions printed on the container, conform with the definitions of  
69 the corresponding milk products in this chapter and chapters one  
70 hundred ninety-one (191) and one hundred ninety-two (192) of the  
71 Code."

72 *g.* "Low fat milk is milk from which a sufficient portion of milk  
73 fat has been removed to reduce its milk fat content to not less than  
74 one-half ( $\frac{1}{2}$ ) of one (1) percent and not more than two (2) per-  
75 cent."

76 *h.* "Vitamin D milk and milk products are milk and milk products,  
77 the vitamin D content of which has been increased by an approved  
78 method to at least four hundred (400) U.S.P. units per quart."

79 *i.* "Fortified milk and milk products are milk and milk products  
80 other than vitamin D milk and milk products, the vitamin or mineral  
81 content of which have been increased by a method and in an amount  
82 approved by the secretary."

83 *j.* "Homogenized milk is milk which has been treated to insure  
84 breakup of the fat globules to such an extent that, after forty-eight  
85 (48) hours of quiescent storage at forty-five (45) degrees Fahren-  
86 heit, no visible cream separation occurs on the milk, and the fat per-  
87 centage of the top one hundred (100) milliliters of milk in a quart,  
88 or of proportionate volumes in containers of other sizes, does not  
89 differ by more than ten (10) percent from the fat percentage of the  
90 remaining milk as determined after thorough mixing. The word  
91 'milk' shall be interpreted to include homogenized milk."

92 *k.* "Flavored milk or milk products shall mean milk and milk prod-  
93 ucts as defined in this chapter and chapters one hundred ninety-one  
94 (191) and one hundred ninety-two (192) of the Code to which has  
95 been added a flavor or sweetener or both."

96 *l.* "Buttermilk is a fluid product containing not less than eight and  
97 one-fourth ( $8\frac{1}{4}$ ) percent of milk solids-not-fat and resulting from  
98 the manufacture of butter from milk or cream."

99 *m.* "Cultured buttermilk is a fluid product resulting from the sour-  
100 ing, by lactic acid producing bacteria or similar culture, of pasteur-  
101 ized skim milk or pasteurized low fat milk."

102 *n.* "Cultured milk or cultured whole milk buttermilk is a fluid  
103 product resulting from the souring, by lactic acid producing bacteria  
104 or similar culture, of pasteurized milk."

105 *o.* "Acidified milk and milk products are milk and milk products  
106 obtained by the addition of food grade acids to pasteurized cream,  
107 half-and-half, milk, low fat milk, or skim milk, resulting in a product  
108 acidity of not less than one-fifth ( $\frac{1}{5}$ ) of one (1) percent expressed  
109 as lactic acid."

110 p. "Milk products include cream, light cream, coffee cream, table  
 111 cream, whipping cream, light whipping cream, heavy cream, heavy  
 112 whipping cream, whipped cream, whipped light cream, whipped cof-  
 113 fee cream, whipped table cream, sour cream, cultured sour cream,  
 114 half-and-half, sour half-and-half, cultured half-and-half, reconsti-  
 115 tuted or recombined milk and milk products, concentrated milk, con-  
 116 centrated milk products, skim milk, skimmed milk, low fat milk,  
 117 fortified milk and milk products, vitamin D milk and milk products,  
 118 homogenized milk, flavored milk or milk products, buttermilk, cul-  
 119 tured buttermilk, cultured milk, cultured whole milk buttermilk, and  
 120 acidified milk and milk products.

121 "This definition is not intended to include such products as steri-  
 122 lized milk and milk products hermetically sealed in a container and  
 123 so processed, either before or after sealing, as to prevent microbial  
 124 spoilage, or evaporated milk, condensed milk, ice cream and other  
 125 frozen desserts, butter, dry milk products, except as defined herein,  
 126 or cheese except when they are combined with other substances to  
 127 produce any pastuerized\* milk or milk product defined herein."

128 q. "Grade A dry milk products are milk products which have been  
 129 produced for use in grade A pasteurized milk products and which  
 130 have been manufactured under the provisions of Grade 'A' Dry Milk  
 131 Products—Recommended Sanitation Ordinance and Code for Dry  
 132 Milk Products Used in Grade 'A' Pasteurized Milk Products (1959)  
 133 of the United States Public Health Service."

134 r. "Optional ingredients shall mean and include grade A dry milk  
 135 products, concentrated milk, concentrated milk products, flavors,  
 136 sweeteners, stabilizers, emulsifiers, acidifiers, vitamins, minerals,  
 137 and similar ingredients."

1 SEC. 2. Chapter one hundred ninety (190), Code 1966, is hereby  
 2 amended by inserting immediately after section one hundred ninety  
 3 point four (190.4), Code 1966, the following new section and re-  
 4 numbering the remaining sections:

5 "Any milk or milk product shall further be deemed to be adulter-  
 6 ated:

7 "1. If it bears or contains any poisonous or deleterious substance  
 8 in a quantity which may render it injurious to health.

9 "2. If it bears or contains any added poisonous or deleterious sub-  
 10 stance for which no safe tolerance has been established by state or  
 11 federal regulation, or in excess of such tolerance if one has been  
 12 established.

13 "3. If it consists, in whole or in part, of any substance unfit for  
 14 human consumption.

15 "4. If it has been produced, processed, prepared, packed, or held  
 16 under insanitary conditions.

17 "5. If its container is composed, in whole or in part, of any poison-  
 18 ous or deleterious substance which may render the contents injuri-  
 19 ous to health.

20 "6. If any substance has been added thereto or mixed or packed  
 21 therewith so as to increase its bulk or weight, or reduce its quality  
 22 or strength, or make it appear better or of greater value than it is."

\*According to enrolled Act.

1 SEC. 3. Section one hundred ninety-one point two (191.2), Code  
2 1966, is hereby amended as follows:

3 1. By striking subsection one (1) of such section.

4 2. By adding thereto the following subsections:

5 a. "All bottles, containers, and packages enclosing milk or milk  
6 products as defined in section one (1) of this Act shall be conspicu-  
7 ously labeled or marked with:

8 "a. The name of the contents as given in the definitions of this  
9 chapter and chapters one hundred ninety (190) and one hundred  
10 ninety-two (192) of the Code.

11 "b. The word 'reconstituted' or 'recombined' if the product is made  
12 by reconstitution or recombination.

13 "c. The grade of the contents.

14 "d. The word 'pasteurized' if the contents are pasteurized and the  
15 identity of the plant where pasteurized.

16 "e. The word 'raw' if the contents are raw and the name or other  
17 identity of the producer.

18 "f. The designation 'vitamin D' and the number of U.S.P. units per  
19 quart in the case of vitamin D milk or milk products.

20 "g. The volume or proportion of water to be added for recombining  
21 in the case of concentrated milk or milk products.

22 "h. The words 'nonfat milk solids added' and the percentage added  
23 if such solids have been added, except that this requirement shall not  
24 apply to reconstituted or recombined milk and milk products.

25 "i. The words 'artificially sweetened' in the name if nonnutritive  
26 or artificial sweeteners or both are used.

27 "j. The common name of stabilizers, distillates, and ingredients,  
28 provided that:

29 "(1) Only the identity of the milk producer shall be required on  
30 cans delivered to a milk plant which receives only grade A raw milk  
31 for pasteurization, and which immediately dumps, washes, and re-  
32 turns the cans to the milk producer.

33 "(2) The identity of both milk producer and the grade shall be  
34 required on cans delivered to a milk plant which receives both grade  
35 A raw milk for pasteurization and ungraded raw milk and which  
36 immediately dumps, washes, and returns the cans to the milk pro-  
37 ducer.

38 "(3) In the case of concentrated milk products, the specific name  
39 of the product shall be substituted for the generic term 'concentrated  
40 milk products', e.g., 'homogenized concentrated milk', 'concentrated  
41 skim milk', 'concentrated chocolate milk', 'concentrated chocolate  
42 flavored low fat milk'.

43 "(4) In the case of flavored milk or flavored reconstituted milk,  
44 the name of the principal flavor shall be substituted for the word  
45 'flavored'.

46 "(5) In the case of cultured milk and milk products, the special  
47 type culture used may be substituted for the word 'cultured', e.g.,  
48 'acidophilus buttermilk', 'Bulgarian buttermilk', and 'yogurt'."

49 b. "All vehicles and transport tanks containing milk or milk prod-  
50 ucts, except those referred to in section one hundred ninety-two point  
51 five (192.5) of the Code, shall be legibly marked with the name and  
52 address of the milk plant or hauler in possession of the contents."

53 c. "Tanks transporting raw milk and milk products to a milk plant  
54 from sources of supply not under the supervision of the secretary or  
55 authorized municipal corporation are required to be marked with the  
56 name and address of the milk plant or hauler and shall be sealed;  
57 in addition, for each such shipment, a shipping statement shall be  
58 prepared containing at least the following information:

59 "a. Shipper's name, address, and permit number.

60 "b. Permit number of hauler, if not employee of shipper.

61 "c. Point of origin of shipment.

62 "d. Tanker identity number.

63 "e. Name of product.

64 "f. Weight of product.

65 "g. Grade of product.

66 "h. Temperature of product.

67 "i. Date of shipment.

68 "j. Name of supervising health authority at the point of origin.

69 "k. Whether the contents are raw, pasteurized, or otherwise heat  
70 treated.

71 "Such statement shall be prepared in triplicate and shall be kept  
72 on file by the shipper, the consignee, and the carrier for a period of  
73 six (6) months for the information of the secretary."

74 d. "The labeling information which is required on all bottles, con-  
75 tainers, or packages of milk or milk products shall be in letters of an  
76 acceptable size, kind, and color satisfactory to the secretary and shall  
77 contain no marks or words which are misleading."

78 3. By adding thereto the following:

79 "Milk and milk products are misbranded:

80 "a. When their container bears or accompanies any false or mis-  
81 leading written, printed, or graphic matter.

82 "b. When such milk and milk products do not conform to their defi-  
83 nitions as contained in this Act.

84 "c. When such products are not labeled in accordance with this  
85 section."

1 SEC. 4. Section one hundred ninety-one point four (191.4), Code  
2 1966, is hereby repealed and the following enacted in lieu thereof:

3 " 'Person' as used in chapters one hundred ninety (190), one hun-  
4 dred ninety-one (191), and one hundred ninety-two (192) of the  
5 Code means any individual, plant operator, partnership, corporation,  
6 company, firm, trustee, or association."

1 SEC. 5. Chapter one hundred ninety-two (192), Code 1966, is  
2 hereby amended by inserting immediately after section one hundred  
3 ninety-two point four (192.4) of the Code the following new section  
4 and renumbering the remaining sections:

5 "It shall be unlawful for any person who does not possess a permit  
6 from the secretary or authorized municipal corporation to bring into,  
7 send into, or receive into the state for sale, or to sell, or offer for sale  
8 therein, or to have in storage any milk or milk products defined in  
9 this chapter and chapters one hundred ninety (190) and one hundred  
10 ninety-one (191) of the Code; provided that, grocery stores, restau-  
11 rants, soda fountains, and similar establishments where milk or milk

12 products or both are served or sold at retail, but not processed, may  
13 be exempt from the requirements of this section.

14 "Only a person who complies with the requirements of this chapter  
15 and chapters one hundred ninety (190) and one hundred ninety-one  
16 (191) of the Code shall be entitled to receive and retain such a permit  
17 from the department or authorized municipal corporation. Permits  
18 shall not be transferable with respect to persons or locations.

19 "The secretary or authorized municipal corporation shall suspend  
20 such permit whenever there is reason to believe that a public health  
21 hazard exists, or whenever the permit holder has violated any of the  
22 requirements of said chapters or whenever the permit holder has  
23 interfered with the secretary or authorized municipal corporation in  
24 the performance of their duties: Except, where the milk or milk  
25 product involved creates, or appears to create, an imminent hazard  
26 to the public health; or in any case of a willful refusal to permit  
27 authorized inspection, the secretary or authorized municipal corpo-  
28 ration shall serve upon the holder a written notice of intent to sus-  
29 pend the permit. The notice shall specify with particularity the  
30 violations in question and afford the holder such reasonable oppor-  
31 tunity to correct such violations as may be agreed to by the parties,  
32 or in the absence of agreement, fixed by the secretary or authorized  
33 municipal corporation before making any order of suspension effec-  
34 tive. A suspension of permit shall remain in effect until the violation  
35 has been corrected to the satisfaction of the secretary or authorized  
36 municipal corporation.

37 "Upon written application of any person whose permit has been  
38 suspended, or upon application within forty-eight (48) hours of any  
39 person who has been served with a notice of intention to suspend,  
40 and in the latter case before suspension, the secretary or authorized  
41 municipal corporation shall within seventy-two (72) hours proceed  
42 to a hearing to ascertain the facts of such violation or interference  
43 and upon evidence presented at such hearing shall affirm, modify, or  
44 rescind the suspension or intention to suspend.

45 "Upon repeated violation, the secretary or authorized municipal  
46 corporation may revoke such permit following reasonable notice to  
47 the permit holder and an opportunity for a hearing. This section is  
48 not intended to preclude the institution of court action as provided  
49 in sections seven (7) and twelve (12) of this Act.

50 "The provisions of this section are intended for the regulation of  
51 the production, processing, labeling, and distribution of grade A milk  
52 and grade A milk products under sanitary requirements which are  
53 uniform throughout the state."

1 SEC. 6. Section one hundred ninety-two point seven (192.7),  
2 Code 1966, is hereby repealed and the following enacted in lieu there-  
3 of:

4 "For the purpose of this title, unless the context otherwise re-  
5 quires:

6 "1. 'Pasteurization', 'pasteurized', and similar terms mean the  
7 process of heating every particle of milk or milk product to at least  
8 one hundred forty-five (145) degrees Fahrenheit, and holding it con-  
9 tinuously at or above this temperature for at least thirty (30) min-  
10 utes, or to at least one hundred sixty-one (161) degrees Fahrenheit,

11 and holding it continuously at or above this temperature for at least  
12 fifteen (15) seconds, in equipment which is properly operated and  
13 approved by the secretary or authorized municipal corporation;  
14 except, that milk products which have a higher milk fat content than  
15 milk or contain added sweeteners or both shall be heated to at least  
16 one hundred fifty (150) degrees Fahrenheit, and held continuously  
17 at or above that temperature for at least thirty (30) minutes, or to  
18 at least one hundred sixty-six (166) degrees Fahrenheit, and held  
19 continuously at or above that temperature for at least fifteen (15)  
20 seconds. Nothing in this definition shall be construed as barring any  
21 other pasteurization process which has been recognized by the United  
22 States public health service to be equally efficient and which is ap-  
23 proved by the department of agriculture.

24 "2. Sanitization is the application of any effective method or sub-  
25 stance to a clean surface for the destruction of pathogens, and of  
26 other organisms as far as is practicable. Such treatment shall not  
27 adversely affect the equipment, the milk or milk product or the health  
28 of consumers, and shall be acceptable to the secretary or authorized  
29 municipal corporation.

30 "3. A milk producer is any person who operates a dairy farm and  
31 provides, sells, or offers milk for sale to a milk plant, receiving sta-  
32 tion, or transfer station.

33 "4. A milk hauler is any person who transports raw milk or raw  
34 milk products or both to or from a milk plant or a receiving or trans-  
35 fer station.

36 "5. A milk distributor is any person who offers for sale or sells to  
37 another any milk or milk products.

38 "6. A dairy farm is any place or location where one (1) or more  
39 cows or goats are kept, and from which a part or all of any milk or  
40 milk product is provided, sold, or offered for sale to a milk plant,  
41 transfer station, or receiving station.

42 "7. A milk plant or receiving station is any place, location, or  
43 establishment where milk or milk products are collected, handled,  
44 processed, stored, pasteurized, bottled, or prepared for distribution.

45 "8. A transfer station is any place, location, or establishment  
46 where milk or milk products are transferred directly from one (1)  
47 transport tank to another.

48 "9. An official laboratory is a biological, chemical, or physical  
49 laboratory which is under the direct supervision of the department  
50 or authorized municipal corporation.

51 "10. An officially designated laboratory is a commercial laboratory  
52 authorized to do official work by the department or authorized mu-  
53 nicipal corporation, or a milk industry laboratory officially designated  
54 by the department or authorized municipal corporation for the ex-  
55 amination of producer samples of grade A raw milk for pasteuriza-  
56 tion."

1 SEC. 7. Section one hundred ninety-two point ten (192.10), Code  
2 1966, is hereby repealed and the following enacted in lieu thereof:

3 "From and after July 1, 1968, only grade A pasteurized milk and  
4 milk products shall be sold to the final consumer, or to restaurants,  
5 soda fountains, grocery stores, or similar establishments; except in  
6 an emergency, the sale of pasteurized milk and milk products which



7 have not been graded, or the grade of which is unknown, may be  
8 authorized by the secretary, in which case, such products shall be  
9 labeled 'ungraded'.

10 "No person shall within the state produce, provide, sell, offer, or  
11 expose for sale, or have in possession with intent to sell, any milk  
12 or milk product which is adulterated or misbranded; except, in an  
13 emergency, the sale of pasteurized milk and milk products which  
14 have not been graded, or the grade of which is unknown, may be  
15 authorized by the secretary, in which case such products shall be  
16 labeled 'ungraded'.

17 "Any adulterated or misbranded milk or milk product may be  
18 impounded by the secretary or authorized municipal corporation and  
19 disposed of in accordance with applicable laws or regulations.

20 "Each dairy farm, milk plant, receiving station, and transfer sta-  
21 tion whose milk or milk products are intended for consumption as  
22 grade A pasteurized milk and milk products shall be inspected by the  
23 secretary prior to the issuance of the permit provided for in section  
24 five (5) of this Act. However, if any municipal corporation makes  
25 application to the secretary for authority to conduct such inspections,  
26 the secretary, upon finding that such municipal corporation has quali-  
27 fied personnel to perform the same, shall enter into agreements with  
28 the municipal corporation providing for such inspection. Inspection  
29 by either the secretary or approved municipal corporation shall be  
30 acceptable for issuance of such permit by the secretary or municipal  
31 corporation.

32 "When inspections are conducted and permits are issued by a  
33 municipal corporation under this chapter, in a manner which the  
34 secretary deems consistent with the provisions of this chapter and  
35 chapter\* one hundred ninety (190) and one hundred ninety-one  
36 (191) of the Code, as evidenced by the annual survey by the state  
37 department of health provided for in Section 27 of this Act, the  
38 secretary shall accept such procedures in lieu of administration of  
39 the provisions of said chapters by the state, within the jurisdiction  
40 involved. In the event the survey required in section twenty-seven  
41 (27) of this Act indicates that a municipal corporation is acting in  
42 a manner which is inconsistent with the provisions of said chapters,  
43 the secretary may revoke the agreement with the municipal corpo-  
44 ration after notice and hearing, in the manner described for permit  
45 revocation in section five (5) of this Act, and perform such acts as  
46 are necessary to regulate grade A milk and milk products in such  
47 jurisdiction in conformity herewith.

48 "Following the issuance of such permit, each dairy farm and trans-  
49 fer station shall be inspected at least once every six (6) months and  
50 each milk plant and receiving station shall be inspected at least once  
51 every three (3) months. Should the violation of any requirement set  
52 forth in sections fifteen (15) through twenty-one (21) of this Act  
53 be found to exist, a second inspection shall be required after the time  
54 deemed necessary to remedy the violation, but not before three (3)  
55 days from the previous inspection. The reinspection shall be used to  
56 determine compliance with the requirements of said sections. Any  
57 violation of the same requirement of said sections on such reinspec-

\*According to enrolled Act.

58 tion shall call for permit suspension in accordance with section five  
59 (5) of this Act or court action or both.

60 "One (1) copy of the inspection report shall be handed to the oper-  
61 ator, or other responsible person, or be posted in a conspicuous place  
62 on an inside wall of the establishment. The inspection report shall  
63 not be defaced and shall be made available to the secretary upon  
64 request. An identical copy of the inspection report shall be filed with  
65 the records of the secretary or authorized municipal corporation."

1 SEC. 8. Every milk producer, hauler, distributor, or plant oper-  
2 ator shall, upon request of the secretary or authorized municipal cor-  
3 poration, permit access of officially designated persons to all parts of  
4 his establishment or facilities to determine compliance with the pro-  
5 visions of this Act. A distributor or plant operator shall furnish the  
6 secretary or authorized municipal corporation, upon request, for  
7 official use only, a true statement of the actual quantities of milk and  
8 milk products of each grade purchased and sold, and a list of all  
9 sources of such milk and milk products, records of inspections, tests,  
10 and pasteurization time and temperature records.

1 SEC. 9. It shall be unlawful for any person who in an official  
2 capacity obtains any information under the provisions of this chapter  
3 or chapter one hundred ninety-one (191) of the Code which is entitled  
4 to protection as a trade secret, including information as to quantity,  
5 quality, source or disposition of milk or milk products, or results of  
6 inspections or tests thereof, to use such information to his own ad-  
7 vantage or to reveal it to any unauthorized person.

1 SEC. 10. During any consecutive six (6) months, at least four  
2 (4) samples of raw milk for pasteurization shall be taken from each  
3 producer having a permit as defined in Section [five]\* 5 of this Act  
4 and four (4) samples of raw milk for pasteurization shall be taken  
5 from each milk plant having such a permit after receipt of the milk  
6 by the milk plant and prior to pasteurization. In addition, during any  
7 consecutive six (6) months, at least four (4) samples of pasteurized  
8 milk and at least four (4) samples of each milk product defined in  
9 this chapter and chapters one hundred ninety (190) and one hundred  
10 ninety-one (191) of the Code shall be taken from every such milk  
11 plant. Such samples of milk and milk products shall be taken while  
12 in possession of the producer or distributor at any time prior to final  
13 delivery. Samples of milk and milk products from dairy retail stores,  
14 restaurants and food establishments as defined in chapter one hun-  
15 dred seventy (170) of the Code, grocery stores, vending machines,  
16 and other places where milk and milk products are sold shall be  
17 examined periodically as determined by the secretary or authorized  
18 municipal corporation and the results of such examination shall be  
19 used to determine compliance with sections two (2), three (3), seven  
20 (7), nineteen (19), twenty (20), and twenty-one (21) of this Act.  
21 Proprietors of such establishments shall furnish the secretary or  
22 authorized municipal corporation, upon their request, with the names  
23 of all the distributors from whom milk or milk products are obtained.

\*Word supplied by editor, §3.1(3).

1 SEC. 11. Required bacterial counts and cooling temperature  
2 checks shall be performed on grade A raw milk for pasteurization.  
3 In addition, antibiotic tests on each producer's milk or on com-  
4 mingled raw milk shall be conducted at least four (4) times during  
5 any consecutive six (6) months. When commingled milk is tested,  
6 all producers shall be represented in the sample. All individual  
7 sources of milk shall be tested when test results on the commingled  
8 milk are positive. Required bacterial counts, coliform determina-  
9 tions, phosphatase, and cooling temperatures checks shall be per-  
10 formed on pasteurized milk and milk products.

1 SEC. 12. Whenever two (2) of the last four (4) consecutive bac-  
2 teria counts, coliform determinations, or cooling temperatures, taken  
3 on separate days, exceed the limit of the standard for the milk or  
4 milk products or both, the secretary or authorized municipal corpo-  
5 ration shall send a written notice thereof to the person concerned.  
6 The notice shall be in effect so long as two (2) of the last four (4)  
7 consecutive samples exceed the limit of the standard. An additional  
8 sample shall be taken within fourteen (14) days of the sending of  
9 such notice, but not before the lapse of three (3) days from the pre-  
10 vious sampling. Immediate suspension of permit in accordance with  
11 section five (5) of this Act or court action or both shall be instituted  
12 whenever the standard is violated by three (3) of the last five (5)  
13 bacteria counts, coliform determinations, or cooling temperatures.

1 SEC. 13. Whenever a phosphatase test is positive, the cause shall  
2 be determined. Where the cause is improper pasteurization, the  
3 cause shall be corrected and any milk or milk product involved shall  
4 not be offered for sale.

1 SEC. 14. Samples shall be analyzed at an official or appropriate  
2 officially designated laboratory. All sampling procedures and re-  
3 quired laboratory examinations shall be in substantial compliance  
4 with the Standard Methods for the Examination of Dairy Products,  
5 Eleventh (11th) Edition 1960, of the American Public Health As-  
6 sociation, and the Official Methods of Analyses of the Association of  
7 Official Agricultural Chemists, Tenth (10th) Edition 1965. Such  
8 procedures and examinations shall be evaluated in accordance with  
9 the methods of evaluating milk laboratories recommended by the  
10 United States public health service. Examinations and tests shall be  
11 conducted to detect adulterants, including pesticides, as the secretary  
12 shall require. Assays of vitamin D milk or milk products or fortified  
13 milk and milk products or both shall be made at least annually in a  
14 laboratory acceptable to the secretary.

1 SEC. 15. All grade A raw milk for pasteurization and all grade A  
2 pasteurized milk and milk products shall be produced, processed, and  
3 pasteurized to conform with the following chemical, bacteriological,  
4 and temperature standards, and the sanitation requirements of this  
5 chapter.

6 No process or manipulation other than pasteurization, processing  
7 methods integral therewith, and appropriate refrigeration shall be  
8 applied to milk and milk products for the purpose of removing or  
9 deactivating microorganisms.

10                   Chemical, Bacteriological and Temperature Standards  
11                   for Grade A Milk and Milk Products.

12	Grade A raw milk	Temperature	Cooled to 50° Fahrenheit or
13	for pasteurization.		less and maintained thereat
14			until processed.
15		Bacterial limits	Individual producer milk not
16			to exceed 100,000 per milli-
17			liter prior to commingling
18			with other producer milk.
19			Not exceeding 300,000 per
20			milliliter as commingled milk
21			prior to pasteurization.
22		Antibiotics	No detectible antibiotic resi-
23			dues.
24	Grade A pasteurized	Temperature	Cooled to 45° Fahrenheit or
25	milk and milk		less and maintained thereat,
26	products (except		except when on delivery ve-
27	cultured products).		hicles.
28		Bacterial limits	Milk and milk products —
29			20,000 per milliliter.
30		Coliform limit	Not exceeding 10 per milli-
31			liter.
32		Phosphatase	Less than 1 microgram per
33			milliliter, by Scharer Rapid
34			Method (or equivalent by
35			other means).
36	Grade A pasteurized	Temperature	Cooled to 45° Fahrenheit or
37	cultured products.		less and maintained thereat,
38			except when on delivery ve-
39			hicles.
40		Coliform limit	Not exceeding 10 per milli-
41			liter.
42		Phosphatase	Less than 1 microgram per
43			milliliter, by Scharer Rapid
44			Method (or equivalent by
45			other means).
46		Bacterial limits	Exempt.

1       SEC. 16. Sanitation requirements for grade A raw milk for pas-  
2       teurization.

3       1. Cows which show evidence of the secretion of abnormal milk in  
4       one (1) or more quarters based upon bacteriological, chemical, or  
5       physical examination, shall be milked last or with separate equipment,  
6       and the milk shall be discarded. Cows treated with, or cows which  
7       have consumed chemical, medicinal or radioactive agents which are  
8       capable of being secreted in the milk and which, in the judgment of  
9       the health authority, may be deleterious to human health, shall be  
10      milked last or with separate equipment, and the milk disposed of as  
11      the health authority may direct.

12 2. A milking barn, stable, or parlor shall be provided on all dairy  
13 farms in which the milking herd shall be housed during milking time  
14 operations. The areas used for milking purposes shall:

15 a. Have floors constructed of concrete or equally impervious mate-  
16 rial.

17 b. Have walls and ceilings which are smooth, painted or finished in  
18 an approved manner and are in good repair and ceilings shall be dust  
19 tight.

20 c. Have separate stalls or pens for horses, calves, and bulls.

21 d. Be provided with natural or artificial light, or both, well dis-  
22 tributed for day milking or night milking, or both.

23 e. Provide sufficient airspace and air circulation to prevent con-  
24 densation and excessive odors.

25 f. Not be overcrowded.

26 g. Have dust-tight covered boxes or bins or separate storage facili-  
27 ties for ground, chopped, or concentrated feed.

28 The interior of such places shall be kept clean. Floors, walls, win-  
29 dows, pipelines, and equipment shall be free of filth and litter and  
30 shall be clean. Swine and fowl shall be kept out of the milking barn.

31 3. Cow yards shall be graded and drained and shall have no stand-  
32 ing pools of water or accumulations of organic wastes. In loafing or  
33 cattle-housing areas, cow droppings and soiled bedding shall be re-  
34 moved or clean bedding added at sufficiently frequent intervals to  
35 prevent the soiling of the cow's udder and flanks. Waste feed shall  
36 not be allowed to accumulate. Manure packs shall be properly drained  
37 and shall provide a reasonably firm footing. Swine shall be kept out  
38 of the cow yard.

39 4. A milk house or room of sufficient size shall be provided in which  
40 the cooling, handling, and storing of milk and the washing, sanitiz-  
41 ing, and storing of milk containers and utensils shall be conducted.

42 The milk house shall be provided with a smooth floor constructed  
43 of concrete or equally impervious material graded to drain and main-  
44 tained in good repair. Liquid waste shall be disposed of in a sanitary  
45 manner. All floor drains shall be accessible and shall be trapped if  
46 connected to a sanitary sewer system.

47 The walls and ceilings shall be constructed of smooth material,  
48 shall be in good repair, and shall be well painted or finished in an  
49 equally suitable manner.

50 The milk house shall have adequate natural or artificial light or  
51 both and be well ventilated.

52 The milk house shall be used for no other purpose than milk house  
53 operations. There shall be no direct opening into any barn, stable, or  
54 into a room used for domestic purposes; except, a direct opening  
55 between the milk house and milking barn, stable, or parlor shall be  
56 permitted when one (1) or more tight-fitting, self-closing solid doors  
57 hinged to be single or double acting is provided.

58 Water under pressure shall be piped into the milk house.

59 The milk house shall be equipped with a two-compartment wash  
60 vat and adequate hot water heating facilities.

61 5. When a transportation tank is used for the cooling and storage  
62 of milk on the dairy farm, such tank shall be provided with a suitable  
63 shelter for the receipt of milk. Such shelter shall be adjacent to, but

64 not a part of, the milk room and shall comply with the requirements  
65 of the milk room with respect to construction, light, drainage, insect  
66 and rodent control, and general maintenance.

67 6. The floors, walls, ceilings, windows, tables, shelves, cabinets,  
68 wash vats, nonproduct contact surfaces of milk containers, utensils,  
69 and equipment, and other milk room equipment shall be clean. Only  
70 articles directly related to milk room activities shall be permitted in  
71 the milk room. The milk room shall be free of trash, animals, and  
72 fowl.

73 7. Every dairy farm shall be provided with one (1) or more toilets,  
74 conveniently located and properly constructed, operated, and main-  
75 tained in a sanitary manner. The waste shall be inaccessible to flies  
76 and shall not pollute the soil surface or contaminate any water sup-  
77 ply.

78 8. Water for milk house and milking operations shall be from a  
79 supply properly located, protected, and operated, and shall be easily  
80 accessible, adequate, and of a safe, sanitary quality.

81 9. All multiuse containers, equipment, and utensils used in the  
82 handling, storage, or transportation of milk shall be made of smooth,  
83 nonabsorbent, corrosion-resistant, nontoxic materials, and shall be  
84 so constructed as to be easily cleaned. All containers, utensils, and  
85 equipment shall be in good repair. All milk pails used for hand milk-  
86 ing and stripping shall be seamless and of the hooded type. Multiple-  
87 use woven material shall not be used for straining milk. All single-  
88 service articles shall have been manufactured, packaged, transported,  
89 stored, and handled in a sanitary manner and shall comply with the  
90 applicable requirements of this chapter. Articles intended for single-  
91 service use shall not be reused.

92 10. Farm holding or cooling tanks, welded sanitary piping, and  
93 transportation tanks shall comply with the applicable requirements  
94 of this chapter.

95 11. The product-contact surfaces of all multiuse containers, equip-  
96 ment, and utensils used in the handling, storage, or transportation of  
97 milk shall be cleaned after each usage.

98 The product-contact surfaces of all multiuse containers, equipment,  
99 and utensils used in the handling, storage, or transportation of milk  
100 shall be sanitized before each usage.

101 All containers, utensils, and equipment used in the handling, stor-  
102 age, or transportation of milk, unless stored in sanitizing solutions,  
103 shall be stored to assure complete drainage and shall be protected  
104 from contamination prior to use.

105 After sanitization, all containers, utensils, and equipment shall be  
106 handled in such manner as to prevent contamination of any product-  
107 contact surface.

108 12. Milking shall be done in the milking barn, stable, or parlor.  
109 The flanks, udders, bellies, and tails of all milking cows shall be free  
110 from visible dirt. All brushing shall be completed prior to milking.  
111 The udders and teats of all milking cows shall be cleaned and treated  
112 with a sanitizing solution just prior to the time of milking and shall  
113 be relatively dry before milking. Wet hand milking is prohibited.

114 13. Surcingles, milk stools, and antikickers shall be kept clean and  
115 stored above the floor.

116 14. Each pail or container of milk shall be transferred immediately  
117 from the milking barn, stable, or parlor to the milk house. No milk  
118 shall be strained, poured, transferred, or stored unless it is properly  
119 protected from contamination.

120 15. There shall be provided adequate hand-washing facilities, in-  
121 cluding running water, soap or detergent, and individual sanitary  
122 towels, in the milk house and in the milking barn, stable, or parlor,  
123 or convenient thereto.

124 16. Hands shall be washed clean and dried with an individual sani-  
125 tary towel immediately before milking, before performing any milk  
126 house function, and immediately after the interruption of any of  
127 these activities. Milkers and milk haulers shall wear clean outer  
128 garments while milking or handling milk, milk containers, utensils,  
129 or equipment.

130 17. Raw milk for pasteurization shall be cooled to fifty (50) de-  
131 grees Fahrenheit or less within two (2) hours after milking and shall  
132 be maintained at that temperature until delivered.

133 18. Vehicles used to transport milk in cans from the dairy farms  
134 to the milk plant or receiving station shall be constructed and oper-  
135 ated to protect their contents from sun, freezing, and contamination.  
136 Such vehicles shall be kept clean inside and out, and no substance  
137 capable of contaminating milk shall be transported with milk.

138 19. Effective measures shall be taken to prevent the contamination  
139 of milk, containers, equipment, and utensils by insects and rodents  
140 and by chemicals used to control such vermin. Milk rooms shall be  
141 free of insects and rodents. Surroundings shall be kept neat, clean,  
142 and free of conditions which might harbor or be conducive to the  
143 breeding of insects and rodents.

1 SEC. 17. Sanitation requirements for grade A pasteurized milk  
2 and milk products. A receiving station shall comply with subsections  
3 one (1) through fifteen (15), seventeen (17), twenty (20), and  
4 twenty-two (22) of this section; except, that the partitioning require-  
5 ment of subsection five (5) of this section shall not apply.

6 A transfer station shall comply with subsections one (1), four (4),  
7 six (6) through twelve (12), fourteen (14), fifteen (15), twenty  
8 (20), and twenty-two (22) of this section, and the applicable provi-  
9 sions of subsections two (2) and three (3) of this section as climatic  
10 and operating conditions require; except, in every case, overhead  
11 protection shall be provided.

12 Facilities for the cleaning and sanitizing of bulk transport tanks  
13 shall comply with subsections one (1), four (4), six (6) through  
14 twelve (12), fourteen (14), fifteen (15), twenty (20), and twenty-  
15 two (22) of this section, and the applicable provisions of subsections  
16 two (2) and three (3) of this section as climatic and operating con-  
17 ditions require; except, in every case, overhead protection shall be  
18 provided.

19 1. The floors of all rooms in which milk or milk products are proc-  
20 essed, handled, or stored, or in which milk containers, equipment,  
21 and utensils are washed, shall be constructed of concrete or other  
22 equally impervious and easily cleaned material and shall be smooth,  
23 properly sloped, provided with trapped drains kept in good repair;  
24 except, that cold-storage rooms used for storing milk and milk prod-

25 ucts need not be provided with floor drains when the floors are sloped  
26 to drain to one (1) or more exits and storage rooms for storing dry  
27 ingredients or packaging materials or both need not be provided with  
28 drains and the floors may be constructed of tightly joined wood.

29 2. Walls and ceilings of rooms in which milk or milk products are  
30 handled, processed, or stored, or in which milk containers, utensils,  
31 and equipment are washed, shall have a smooth, washable, light-  
32 colored surface in good repair.

33 3. Effective means shall be provided to prevent the access of flies  
34 and rodents. All openings to the outside shall have solid doors or  
35 glazed windows which shall be closed during dusty weather.

36 4. All rooms in which milk and milk products are handled, proc-  
37 essed, or stored or in which milk containers, equipment, and utensils  
38 are washed or both shall be well lighted and well ventilated.

39 5. There shall be separate rooms for:

40 a. Pasteurizing, processing, cooling, and packaging.

41 b. Cleaning of milk cans and bottles.

42 In addition, plants receiving milk in bulk transport tanks shall pro-  
43 vide for cleaning and sanitizing facilities.

44 Unless all milk and milk products are received in bulk transport  
45 tanks, a receiving room, separate from rooms *a* and *b* of this subsec-  
46 tion, shall be required. Rooms in which milk or milk products are  
47 handled, processed, or stored, or in which milk containers, utensils,  
48 and equipment are washed or stored, shall not open directly into any  
49 stable or any room used for domestic purposes.

50 6. Every milk plant shall be provided with toilet facilities con-  
51 forming with the statutes of the state of Iowa. Toilet rooms shall not  
52 open directly into any room in which milk or milk products or both  
53 are processed. Toilet rooms shall be completely enclosed and shall  
54 have tight-fitting, self-closing doors. Dressing rooms, toilet rooms,  
55 and fixtures shall be kept in a clean condition and good repair and  
56 shall be well ventilated and well lighted. Sewage and other liquid  
57 wastes shall be disposed of in a sanitary manner.

58 7. Water for milk plant purposes shall be from a supply properly  
59 located, protected, and operated and shall be easily accessible, ade-  
60 quate, and of a safe, sanitary quality.

61 8. Convenient hand-washing facilities shall be provided, including  
62 hot and cold or warm running water or both, soap, and individual  
63 sanitary towels or other approved hand-drying devices. Hand-wash-  
64 ing facilities shall be kept in a clean condition and in good repair.

65 9. All rooms in which milk and milk products are handled, proc-  
66 essed, or stored, or in which containers, utensils, or equipment are  
67 washed or stored, or both, shall be kept clean, neat, and free of evi-  
68 dence of insects and rodents. Pesticides shall be safely used. Only  
69 equipment directly related to processing operations or to the handling  
70 of containers, utensils, and equipment shall be permitted in the pas-  
71 teurizing, processing, cooling, packaging, and bulk milk storage  
72 rooms.

73 10. All sanitary piping, fittings, and connections exposed to milk  
74 and milk products or from which liquids may drip, drain, or be  
75 drawn into milk or milk products shall consist of smooth, impervi-  
76 ous, corrosion-resistant, nontoxic, easily cleanable material. All pip-



77 ing shall be in good repair. Pasteurized milk and milk products shall  
78 be conducted from one (1) piece of equipment to another only  
79 through sanitary piping.

80 11. All multiuse containers and equipment with which milk or milk  
81 products come into contact shall be of smooth, impervious, corrosion-  
82 resistant, nontoxic material, shall be constructed for ease of cleaning,  
83 and shall be kept in good repair. All single-service containers, clos-  
84 ures, gaskets, and other articles with which milk or milk products  
85 come in contact shall be nontoxic, and shall have been manufactured,  
86 packaged, transported, and handled in a sanitary manner. Articles  
87 intended for single-service use shall not be reused.

88 12. The product-contact surfaces of all multiuse containers, uten-  
89 sils, and equipment used in the transportation, processing, handling,  
90 and storage of milk and milk products shall be effectively cleaned and  
91 shall be sanitized before each use.

92 13. After cleaning, all multiuse milk or milk product containers,  
93 utensils, and equipment shall be transported and stored to assure  
94 complete drainage, and shall be protected from contamination before  
95 use.

96 14. Single-service caps, cap stock, parchment paper, containers,  
97 gaskets, and other single-service articles for use in contact with milk  
98 and milk products shall be purchased and stored in sanitary tubes,  
99 wrappings, or cartons, shall be kept therein in a clean, dry place until  
100 used, and shall be handled in a sanitary manner.

101 15. Milk plant operations, equipment, and facilities shall be located  
102 and conducted to prevent any contamination of milk or milk prod-  
103 ucts, ingredients, equipment, containers, and utensils. All milk or  
104 milk products or ingredients which have been spilled, overflowed, or  
105 leaked shall be discarded. The processing or handling of products  
106 other than milk and milk products in the pasteurization plant shall  
107 be performed to preclude the contamination of such milk and milk  
108 products.

109 16. Pasteurization shall be performed as defined in section six (6),  
110 subsection one (1), of this Act.

111 17. All raw milk and milk products shall be maintained at fifty  
112 (50) degrees Fahrenheit or less until processed. All pasteurized milk  
113 and milk products, except those to be cultured, shall be cooled im-  
114 mediately prior to filling or packaging in approved equipment to a  
115 temperature of forty-five (45) degrees Fahrenheit or less. All pas-  
116 teurized milk and milk products shall be stored at a temperature of  
117 forty-five (45) degrees Fahrenheit or less. On delivery vehicles, the  
118 temperature of milk and milk products shall not exceed fifty (50)  
119 degrees Fahrenheit. Every room or tank in which milk or milk  
120 products are stored shall be equipped with an accurate thermometer.

121 18. Bottling and packaging of milk and milk products shall be done  
122 at the place of pasteurization in approved mechanical equipment.

123 19. Capping or closing of milk and milk product containers shall  
124 be done in a sanitary manner by approved mechanical capping or  
125 closing equipment, or both. The cap or closure shall protect the pour-  
126 ing lip to at least its largest diameter.

127 20. Hands shall be thoroughly washed before commencing plant  
128 functions and as often as may be required to remove soil and con-

129 tamination. No employee shall resume work after visiting the toilet  
130 room without thoroughly washing his hands. All persons engaged in  
131 the processing, pasteurization, handling, storage, or transportation  
132 of milk, milk products, containers, equipment, and utensils shall wear  
133 clean outer garments. The use of tobacco by any person while en-  
134 gaged in the processing of milk or milk products is prohibited.

135 21. All vehicles used for transportation of pasteurized milk and  
136 milk products shall be constructed and operated so that the milk and  
137 milk products are protected from sun, from freezing, and from con-  
138 tamination.

139 22. Milk plant surroundings shall be kept neat, clean, and free  
140 from conditions which might attract or harbor flies, other insects, or  
141 rodents, or which otherwise constitute a nuisance.

1 SEC. 18. All milk for pasteurization shall be from herds which  
2 are located in a modified accredited tuberculosis area as determined  
3 by the United States department of agriculture; except, that herds  
4 located in an area that fails to maintain such accredited status shall  
5 have been accredited by the department as tuberculosis free or shall  
6 have passed an annual tuberculosis test.

7 All milk for pasteurization shall be from herds under a brucellosis  
8 eradication program which meets one (1) of the following condi-  
9 tions:

10 a. Is located in a certified brucellosis free area as defined by the  
11 United States department of agriculture and enrolled in the testing  
12 program for such areas.

13 b. Is located in a modified certified brucellosis area as defined by  
14 the United States department of agriculture and enrolled in the test-  
15 ing program for such areas.

16 c. Meets United States department of agriculture requirements for  
17 an individually certified herd.

18 d. Is participating in a milk ring testing program which is con-  
19 ducted on a continuing basis at intervals of not less than every three  
20 (3) months or more than every six (6) months with individual blood  
21 tests on all animals in herds showing suspicious reactions to the milk  
22 ring test.

23 e. Is having an individual blood agglutination test annually with  
24 an allowable maximum grace period not exceeding two (2) months.

25 For diseases other than brucellosis and tuberculosis, the secretary  
26 shall require such physical, chemical, or bacteriological tests as he  
27 deems necessary. The diagnosis of other diseases in dairy cattle shall  
28 be based upon the findings of a licensed veterinarian or a veterinar-  
29 ian in the employ of an official agency. Any diseased animal disclosed  
30 by such test shall be disposed of as the secretary directs.

1 SEC. 19. Except as permitted in this chapter, no milk producer or  
2 distributor shall transfer milk or milk products from one (1) con-  
3 tainer or tank truck to another on the street, in any vehicle, store, or  
4 in any place except a milk plant, receiving station, transfer station,  
5 or milk house especially used for that purpose. The dipping or ladling  
6 of milk or fluid milk products is prohibited.

1 SEC. 20. It shall be unlawful to sell or serve any milk or fluid  
2 milk product except in the individual, original container received

3 from the distributor or from an approved bulk dispenser; except,  
4 this prohibition shall not apply to milk for mixed drinks requiring  
5 less than one-half ( $\frac{1}{2}$ ) pint of milk, or to cream, whipped cream, or  
6 half-and-half which is consumed on the premises and which may be  
7 served from the original container of not more than one-half ( $\frac{1}{2}$ )  
8 gallon capacity, or from a bulk dispenser approved for such service  
9 by the secretary or authorized municipal corporation.

1 SEC. 21. It shall be unlawful to sell or serve any pasteurized milk  
2 or milk product which has not been maintained at a temperature of  
3 forty-five (45) degrees Fahrenheit or less except as authorized in  
4 section seventeen (17), subsection seventeen (17), of this Act. If  
5 containers of pasteurized milk or milk products are stored in ice, the  
6 storage container shall be properly drained.

1 SEC. 22. Milk and milk products from points beyond the limits of  
2 the state of Iowa may be sold in Iowa provided they are produced and  
3 pasteurized under regulations which are substantially equivalent to  
4 this chapter and chapters one hundred ninety (190) and one hundred  
5 ninety-one (191) of the Code and have been awarded an acceptable  
6 milk sanitation compliance and enforcement rating made by a state  
7 milk sanitation rating officer certified by the United States public  
8 health service.

1 SEC. 23. Properly prepared plans for all milk houses, milking  
2 barns, stables, parlors, transfer stations, receiving stations, and milk  
3 plants regulated under this chapter which are hereafter constructed,  
4 reconstructed, or extensively altered, shall be submitted to the sec-  
5 retary or authorized municipal corporation for written approval  
6 before work is begun.

1 SEC. 24. No person affected with any disease in a communicable  
2 form or while a carrier of such disease shall work at any dairy farm  
3 or milk plant in any capacity which brings him into contact with the  
4 production, handling, storage, or transportation of milk, milk prod-  
5 ucts, containers, equipment, and utensils. No dairy farm or milk  
6 plant operator shall employ in any such capacity any such person,  
7 or any person suspected of having any disease in a communicable  
8 form, or of being a carrier of such disease. Any producer or distribu-  
9 tor of milk or milk products, upon whose dairy farm, or in whose milk  
10 plant any communicable disease occurs, or who suspects that any  
11 employee has contracted any disease in a communicable form, or has  
12 become a carrier of such disease shall immediately notify the secre-  
13 tary or authorized municipal corporation.

1 SEC. 25. When reasonable cause exists to suspect the possibility  
2 of transmission of infection from any person concerned with the  
3 handling of milk or milk products, or both, the secretary or author-  
4 ized municipal corporation may require any and all of the following  
5 measures:

- 6 1. The immediate exclusion of that person from milk handling.
- 7 2. The immediate exclusion of the milk supply concerned from dis-  
8 tribution and use.

9     3. Adequate medical and bacteriological examination of the person,  
10  of his associates, and of his and their body discharges.

1     SEC. 26. This chapter and chapters one hundred ninety (190)  
2 and one hundred ninety-one (191) of the Code shall be enforced by  
3 the secretary or municipal corporations, which have entered into  
4 agreements with him under section seven (7) of this Act, both of  
5 whom shall make regulations which shall conform to the Grade "A"  
6 Pasteurized Milk Ordinance with Administrative Procedures—1965  
7 Recommendations of the United States Public Health Service, a cer-  
8 tified copy of which shall be on file at the secretary's office or the  
9 office of the clerk of an authorized municipal corporation. Where the  
10 mandatory compliance with provisions of the appendixes therein is  
11 specified, such provisions shall be deemed a requirement of said  
12 chapters.

1     SEC. 27. The state department of health shall annually survey  
2 and certify all milk labeled grade A pasteurized and grade A raw  
3 milk for pasteurization, and, in the event a survey shows the require-  
4 ments for production, processing, and distribution for such grade are  
5 not being complied with, the fact thereof shall be certified by the  
6 state department of health to the secretary of agriculture who shall  
7 proceed with the provisions of section five (5) of this Act for sus-  
8 pending the permit of the violator or who, if he did not issue such  
9 permit, shall withdraw the grade A declared on the label.

1     SEC. 28. Any person who shall violate any of the provisions of  
2 chapters one hundred ninety (190), one hundred ninety-one (191),  
3 and one hundred ninety-two (192) of the Code may be enjoined from  
4 continuing such violations. Each day upon which such a violation  
5 occurs shall constitute a separate violation.

1     SEC. 29. A pasteurized milk and milk products sanitation compli-  
2 ance rating of ninety (90) percent or more calculated according to  
3 the rating system as contained in Public Health Service Publication  
4 No. 678, "Method of Making Sanitation Ratings of Milk Sheds",  
5 shall be necessary to receive or retain a permit under Section [five]\*  
6 5 of this Act. Said publication is hereby incorporated into this sec-  
7 tion by this reference and made a part hereof insofar as applicable,  
8 a copy of which shall be on file in the office of the secretary or the  
9 office of the clerk of an authorized municipal corporation at all times.

1     SEC. 30. Section one hundred ninety-two point forty (192.40),  
2 Code 1966, is hereby repealed and the following enacted in lieu there-  
3 of:

4     "To insure uniformity in the tests and reporting, an employee cer-  
5 tified by the United States public health service of the bacteriological  
6 laboratory of the department shall annually certify all laboratories  
7 doing work in the sanitary quality of milk and dairy products for  
8 public report. Such approval by the department shall be based on the  
9 evaluation of these laboratories as to personnel training, laboratory  
10 methods used, and reporting. The results on tests made by approved  
11 laboratories shall be reported to the department on request, on forms

\*Word supplied by editor, §3.1(3).

12 prescribed by the secretary of agriculture, and such reports may be  
13 used by the department.

14 "The department shall annually certify every laboratory in the  
15 state doing work in the sanitary quality of milk and dairy products  
16 for public report. The certifying officer may enter any such place at  
17 any reasonable hour to make such survey. The management of the  
18 laboratory shall afford free access to every part of the premises and  
19 render all aid and assistance necessary to enable the certifying officer  
20 to make a thorough and complete examination."

1 SEC. 31. Section one hundred ninety-four point three (194.3),  
2 Code 1966, is hereby amended by adding thereto the following new  
3 subsection:

4 " 'Milk used for manufacturing purposes' means milk or milk prod-  
5 ucts manufactured into butter, cheese, ungraded dry milk or other  
6 dairy products except milk and milk products as defined in chapter  
7 one hundred ninety (190) of the Code."

1 SEC. 32. Section three hundred sixty-eight point twenty-five  
2 (368.25), Code 1966, is hereby amended by striking all of such sec-  
3 tion after the word "consumption." in line nine (9).

1 SEC. 33. Section one hundred seventy-eight point two (178.2),  
2 Code 1966, is hereby amended by striking therefrom subsection one  
3 (1).

1 SEC. 34. This Act shall be effective July 1, 1967, except grade A  
2 raw milk and pasteurized milk—grade not declared—may be sold in  
3 Iowa until July 1, 1968.

Approved May 18, 1967.

## CHAPTER 182

### CHEESE STANDARDS

S. F. 259

AN ACT relating to the specifications and standards for cheeses and cheese products.

*Be It Enacted by the General Assembly of the State of Iowa:*

1 SECTION 1. Section one hundred ninety point one (190.1), Code  
2 1966, is hereby amended by striking from line seven (7) of subsection  
3 four (4) of such section the number "1964" and inserting in lieu  
4 thereof the number "1966".

Approved May 5, 1967.